

Claim Amendments

1. (currently amended) A pan liner system for forming an improved barrier between a pan and food disposed therein, said pan liner system comprising:

a pan, ~~said pan~~ comprising:

a bottom panel[[]], and

one or more side walls extending upwardly from said bottom panel, said one or more side walls each having a top edge, said top edge defining a pan top opening; and

a drop-in polymeric pan liner having a contour fit and suitable for food service applications disposed within said pan to cover an interior surface of said pan[[]].

said contour fit pan liner further comprising a single layer film and a pre-formed bag-shaped body independent of said pan, said pre-formed bag-shaped body ~~comprising~~ having:

a single contoured bottom edge forming a closed bottom end disposed over said pan proximate said bottom panel[[]], wherein said contoured bottom edge ~~has further comprises~~ ^{double inclusion cap. should differentiate} a flat bottom edge and contoured edges extending upward from said flat bottom edge, with wherein said flat bottom edge is joined and merged at each end with one of said contoured edges, ~~and said contoured edges extend outward and upward from said flat bottom edge,~~

one or more flexible side walls extending upwardly from said contoured bottom edge, wherein said side walls and said bottom end ^{positive recitation} generally cover said interior surface of said pan[[]], and

an open top end, ^{positive recitation} said top end extending upwardly beyond said pan top opening and said liner open top end being folded over said top edge of said one or more side walls of said pan[[]],

wherein said pan liner does not have dog ears formed proximate said closed bottom end, thereby preventing entrapment of food portions[[]], and

wherein said pan liner is capable of withstanding a temperature of about 400 degrees Fahrenheit.

2. (currently amended) The pan liner system of claim 1, wherein said pan liner has only a single contoured bottom edge consisting essentially of ~~further comprises~~ a single flat bottom edge and ~~only~~ exactly two contoured edges.

112^{2nd}
edge is
linear

3. (currently amended) The pan liner system of claim 1 [[2]], wherein each of said contoured edges comprises a substantially straight tapered edge.

4. (original) The pan liner system of claim 3, wherein each of said tapered edges is formed having a predetermined angle from a plane defined by said flat bottom edge, wherein said angle is predetermined based on said shape and size of said pan.

112^{2nd} flat bottom edge can't define a plane

5. (currently amended) The pan liner system of claim [[2]] 1, wherein each of said tapered edges forms an angle of about 40 to about 55 degrees with a plane defined by said flat bottom edge.

112^{2nd}

6. (withdrawn, currently amended) The pan liner system of claim [[2]] 1, wherein each of said contoured edges comprises a curved edge.

7. (withdrawn) The pan liner system of claim 6, wherein each of said curved edges is formed having a radius that is predetermined based on said shape and size of said pan.

8. (cancelled)

9. (currently amended) The pan liner system of claim 1, wherein said contour fit pan liner is ~~removable~~ removably disposed within said pan.

10. (cancelled)

11. (previously presented) The pan liner system of claim 1, wherein said pan liner is constructed from a high temperature polyamide or polyester.

Claims 12 through 27' (cancelled)

28. (previously presented) The pan liner system of claim 1, wherein said pan liner has a tensile strength of about 13,000 p.s.i.

29. (previously presented) The pan liner system of claim 1, wherein said pan liner is non-blocking.

30. (previously presented) The pan liner system of claim 1, wherein said pan liner is designed to fit within a standard commercial sized and configured pan.

31. (currently amended) The pan liner system of claim 30, wherein said pan ~~liner~~ has a shape selected from the group consisting of rectangular, square, triangular and circular.

32. (currently amended) A food preparation and service system, comprising:
a standard commercial pan for both preparing and serving food, said pan comprising:
a bottom panel;
one or more side walls extending upwardly from said bottom panel, said one or more side walls each having a top edge, said top edge defining a pan top opening;
a single layer drop-in polymeric pan liner having a pre-formed contour fit disposed within said pan to cover an interior surface of said pan during food preparation and service, said contour fit pan liner comprising:

can't have only one when inserting into pan

[[a]] one and only one contoured bottom edge forming a closed bottom end disposed over said pan proximate said bottom panel, wherein said contoured bottom edge does not have dog ears, thereby reducing entrapment of food portions proximate said contoured bottom edge, said contoured bottom edge having further comprising one flat bottom edge² and two contoured edges, wherein said flat bottom edge is joined and merged at each end with one of said contoured edges, and said contoured edges extend outward and upward from said flat bottom edge and are joined and merged at an opposite end with a side wall edge;

+ recitation

112 2nd disappears when placed in liner

two flexible side walls extending upwardly from said bottom end; wherein said side walls and said bottom end generally cover said interior surface of said pan; and

an open top end, said top end extending upwardly beyond said pan top opening and ~~said liner open top end~~ being folded over said top edge of said one or more side walls of said pan.

33. (previously presented) The food preparation and service system of claim 32, wherein said pan liner is capable of withstanding a temperature of about 400 degrees Fahrenheit.

34. (currently amended) A food service system, comprising:

a food serving pan comprising:

a bottom panel;

one or more side walls extending upwardly from said bottom panel, said one or more side walls each having a top edge, said top edge defining a pan top opening;

a receptacle formed by said one or more side walls and said bottom panel;

a drop-in polymeric pan liner comprising a single layer film having a pre-formed bag-shaped body independent of said pan and having a contour fit disposed within said pan to cover an interior surface of said pan, said bag-shaped body comprising:

two flexible side walls each having two side wall edges located at respective ends of said side walls, said side walls joined together at said two side wall edges;

a contoured bottom edge that does not include dog ears, forming a closed bottom end at a junction of said two flexible side walls ~~sidewalls~~, wherein said contoured bottom edge ~~further comprises~~ has a single flat bottom edge that extends in a first plane that is substantially parallel to a plane defined by said bottom panel of said pan and two contoured edges that extend in at least one plane that is different than said first plane;

a food holding vessel defined by said two side ~~wall~~ walls extending upwardly from said closed bottom end, wherein said food holding vessel covers said receptacle of said pan; and

an open top end, said top end extending upwardly beyond said pan top opening and ~~said liner open top end~~ being folded over said top edge of said one or more side walls of said pan.

35. (previously presented) The food service system of claim 34, wherein said pan liner is capable of maintaining the quality of food that is exposed to heat for an extended period of service time by preventing direct contact with said pan, thereby decreasing moisture loss from the food and preventing the food from baking-on or burning-on said pan.

36. (currently amended) A food and kitchen management system, comprising:

a pan comprising:

a bottom panel;

one or more side walls extending upwardly from said bottom panel to define a receptacle for receiving and holding one or more ~~serving~~ servings of food;

a top edge on each of said one or more side walls; and

a pan top opening formed by said top edge of each of said one or more side walls;

and

a single layer film drop-in polymeric pan liner for preparing and serving food while disposed within said pan, and for storing remaining food portions for future use, said pan liner comprising:

~~a pre-formed bag-shaped body comprising:~~

a contoured bottom edge ~~forming~~ defining a center of a closed bottom end disposed over said pan proximate said bottom panel;

wherein said contoured bottom edge ~~further~~ comprises one flat bottom edge extending in a first plane and only two contoured edges extending in opposite directions relative to ends of said flat bottom edge and in at least a second plane that is not coplanar with said first plane;

one or more flexible side walls extending upwardly from said closed bottom end;

wherein said side walls and said closed bottom end form a food holding vessel independent of said pan that generally ~~cover~~ covers an interior surface of said pan; and

an open top end, said top end extending upwardly beyond said pan top opening and ~~said liner open top end~~ being folded over said top edge of said one or more side walls of said pan;

wherein said pan liner does not have dog ears formed proximate said closed bottom end, thereby preventing entrapment of food portions.

37. (previously presented) The food and kitchen management system of claim 36, wherein said pan upon removal of said pan liner is capable of being cleaned and sanitized with reduced associated expenses.

38. (currently amended) A pan liner system for use in food preparation, comprising:

a pan; and

a pan liner for lining said pan, said pan liner being formed from a polymeric material capable of withstanding a temperature of at least about 400 degrees Fahrenheit, said polymeric material being formed in the shape of a bag having side edges and a contoured bottom edge, said contoured bottom edge having a single central edge and two contoured edge portions, each of said contoured edge portions extending outwardly from one end of the single central edge and joined to one of said side edges, whereby said contoured edge portions that substantially eliminates eliminate entrapment of food occurring in corners of bags lacking said contoured edge portions placed therein.

39. (previously presented) The pan liner system of claim 38, wherein said polymeric material comprises a nylon resin.

40. (previously presented) The pan liner system of claim 39, wherein said nylon resin comprises nylon.

41. (previously presented) The pan liner system of claim 38, wherein said polymeric material comprises polyester.

42. (new) A food pan liner system, comprising:

a pan; and

a pan liner for lining said pan, said pan liner formed with two polymeric sides meeting at side edges and at a single contoured bottom edge and having open top edges, said contoured bottom edge having a single central edge and two contoured edge portions extending outwardly from each end of the single central edge to meet said side edges, with said flat polymeric sides ^{NAB} bonded together along said two contoured edge portions and said side edges.

does liner have pan
top edges
or side edges
112, 2nd

112, 1st
how do you
have more
than one

43. (new) The system of claim 42 wherein said pan liner is made from a polymeric material capable of withstanding a temperature of at least 400 degrees Fahrenheit.

44. (new) The system of claim 42 wherein said pan liner is formed from a single sheet of polymeric material folded at said single central edge to define said two flat polymeric sides.

45. (new) The system of claim 44 wherein said flat sides of said folded sheet of polymeric material are joined in two continuous bonds, each extending along one of said contoured edge portions and an adjoining one of said side edges.

6 46. (new) The system of claim 42, wherein each of said contoured edges comprises a substantially straight tapered edge.

47. (new) The system of claim 46, wherein said single central edge is substantially linear and intersects each of said tapered edges at an angle determined based on a shape and size of said pan.

48. (new) The system of claim 47, wherein said angle is between about 40 degrees and about 55 degrees.

w/d by orig. pres.
49. (new) The system of claim 42 wherein each of said contoured edge portions comprises a curved edge.

50. (new) The system of claim 49, wherein each of said curved edges is formed having a radius that is determined based on a shape and size of said pan.

51. (new) The system of claim 42 wherein said polymeric sides are generally rectangular and include dog ear portions adjacent to said contoured edge portions and separated from an interior of said pan liner by said contoured edge portions.

52. (new) The system of claim 42 wherein dog ear portions adjacent to said contoured edge portions have been removed from said polymeric sides.

53. (new) A food pan liner system, comprising:

1122nd pan means for holding food items during preparation or service thereof;
1122nd liner means for lining said pan, said liner means comprising two polymeric sides meeting at side edges and having open top edges; 1122nd
contoured bottom edge means for providing a sealed bottom of said liner means and preventing the collection of food in a corner of said liner means when installed in said pan means, said contoured bottom edge means having a single central edge and two contoured edge portions extending outwardly from each end of the single central edge to meet said side edges.

54. (new) The system of claim 53, wherein said liner means is made from a polymeric material capable of withstanding a temperature of at least 400 degrees Fahrenheit.

55. (new) The system of claim 53, wherein said pan liner is formed from a single sheet of polymeric material folded at said single central edge to define said two flat polymeric sides.

56. (new) The system of claim 55, wherein said contoured bottom edge means comprises two continuous bonds, each extending along one of said contoured edge portions and an adjoining one of said side edges.

57. (new) The system of claim 53, wherein each of said contoured edge portions comprise a substantially straight tapered edge.

58. (new) The system of claim 57, wherein said single central edge is substantially linear and intersects each of said tapered edges at an angle determined based on a shape and size of said pan.

59. (new) The system of claim 58, wherein said angle is between about 40 degrees and about 55 degrees.

60. (new) The system of claim 53, wherein each of said contoured edge portions comprises a curved edge.

61. (new) The system of claim 60, wherein each of said curved edges is formed having a radius that is determined based on a shape and size of said pan.

62. (new) The system of claim 53, wherein said polymeric sides are generally rectangular and include dog ear portions adjacent to said contoured edge portions and separated from an interior of said pan liner by said contoured edge portions.

63. (new) The system of claim 53 wherein dog ear portions adjacent to said contoured edge portions have been removed from said polymeric sides.